

# VIVERA

## ETNA ROSSO DOP 'MARTINELLA'

This terrific Etna Rosso, which takes its name from the *contrada* Martinella on the North-Eastern slope of Mt. Etna, is a blend of 90% Nerello Mascalese, 10% Nerello Cappuccio, all organically grown. Grapes here benefit from cool mountain climate and rich volcanic soils.

A smoky, slightly vegetal aroma sets the stage. The red fruit is sweet and focused, and there's a note of bitter cocoa that is typical of Nerello Mascalese. The tannins are refined and nicely balanced with the mineral finish. It will pair well with homemade pasta with porcini mushrooms, pork, and all savory meat dishes.

GRAPES	90% Nerello Mascalese, 10% Nerello Cappuccio
LOCATION OF VINEYARDS	Linguaglossa, Contrada Martinella. Planted in 2003.
ORIENTATION	North-Eastern slope of Mount Etna
ALTITUDE	600 meters above sea level
TYPE OF PLANTING	100% Certified Organic
SOIL	Volcanic soil with abundant rounded stones
TYPE OF CULTIVATION	Vertical trellis, spur pruned cordon. 5,500 plants per hectare.
VINIFICATION	Grapes are carefully selected and picked by hand usually during the first half of October. Fermentation at controlled temperatures (79-84F) for 15 days.
AGING	The wine is racked and matures in used 225lt French oak barriques for about 24 months, and is refined in bottle for an additional 16 months before release. Martinella has proven to evolve beautifully with bottle age and the release of the most recent vintages has been purposely delayed to allow the wine to fully develop prior to release.
ABV	13.5%
OENOLOGIST	Loredana Vivera



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